Prestige®

BUILT-IN
COOKING
HOB

PR1-GH

Instructions for use
Installation advice

Before operating this cooktop,
please read these instructions carefully
KEEP IN A SAFE PLACE

CE GB

Dear Customer,

Thank you for purchasing a ***Prestige*** *Cooking Hob.*

The safety precautions and recommendations in these instructions are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for its intended purpose, that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper or incorrect use of the appliance.

CE Declaration of conformity

- This cooking hob has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This cooking hob has been designed, constructed, and marketed in compliance with:
  - Safety requirements of the "Gas" Directive 90/396/EC;
  - Safety requirements of the “Low voltage” Directive 2006/95/EC;
  - Safety requirements of the “EMC” Directive 89/336/EC;
  - Requirements of the Directive 93/68/EC.

CE GB

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- After having unpacked the appliance, check to ensure that it is not damaged.

  If you have any doubts, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- The packaging material is recyclable and is marked with the recycling symbol .
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- The appliance was designed for non-professional use by private individuals in communal dwellings.
- The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.
- The appliance should be installed and all the gas/electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

TIPS FOR THE USER

- During and after use of the cooktop, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooking hob when it is in use.
- After use, ensure that the knobs are in position ● (off), and close the main gas delivery valve or the gas cylinder valve.
- When the appliance is not being used, it is advisable to keep the gas tap closed.
- The periodic lubrication of the gas taps must be done only by specialized personnel. In case of difficulty in the gas taps operation, call Service.
- Before any cleaning or maintenance, switch off the electricity to the cooktop.

Risk of fire!

- Do not leave inflammable material on the cooktop.
- Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the cooktop.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

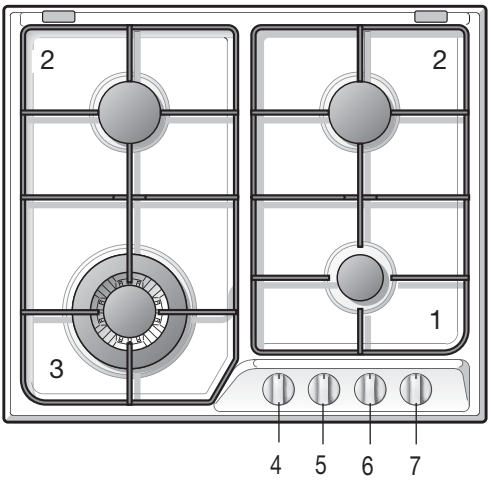

Fig. 1.1

COOKING SPOTS

1. Auxiliary burner (A) - 1,00 kW
2. Semirapid burner (SR) - 1,75 kW
3. Triple-ring burner (TR) - 3,30 kW

CONTROL PANEL DESCRIPTION

4. Triple-ring burner 3 (TR) control knob
5. Left semirapid burner 2 (SR) control knob
6. Right semirapid burner 2 (SR) control knob
7. Auxiliary burner 1 (A) control knob)

NOTE:

- The electric ignition is incorporated in the knobs.

CAUTION:
If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

CAUTION:
Gas hobs produce heat and humidity in the environment in which they are installed.
Ensure that the cooking area is well ventilated by opening the natural ventilation grilles or by installing an extractor hood connected to an outlet duct.

CAUTION:
If the hob is used for a prolonged time it may be necessary to provide further ventilation by opening a window or by increasing the suction power of the extractor hood (if fitted).

2 HOW TO USE THE GAS BURNERS

GAS BURNERS

Gas flow to the burners is adjusted by turning the knob illustrated in fig. 2.1 which control the safety valves.
Turning the knob so that the indicator line points to the symbols printed on the panel achieves the following functions:

– full circle ● = closed valve

– symbol = maximum aperture or flow

– symbol = minimum aperture or flow

- To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.
- The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower warming of food or maintaining boiling conditions of liquids.
- Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, and never between the maximum aperture and closed positions.

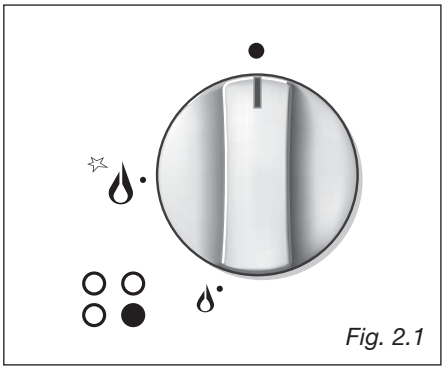

Fig. 2.1

LIGHTING THE BURNERS

To ignite the burners follow these instructions:

- Lightly press and turn the knob (fig. 2.2) in an anti-clockwise direction up to the maximum aperture (symbol); press the knob right down to prime the electric ignition until the burner lights.

  In case of power cut manually light the burner.
- Adjust the burner according to the setting required.

Caution!
the cooking hob becomes very hot during operation.
Keep children well out of reach.

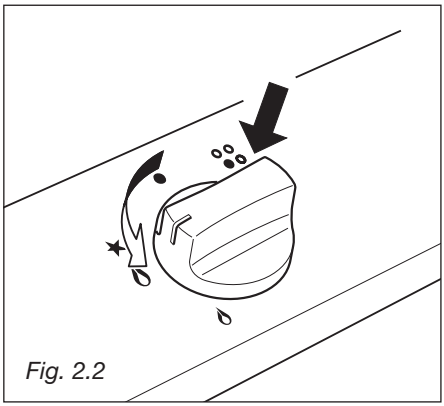

Fig. 2.2

CHOICE OF THE BURNER

On the control panel, near every knob, there is a diagram that indicates which burner is controlled by that knob.
The suitable burner must be chosen according to the diameter and the capacity used.
As an indication, the burners and the pots must be used in the following way:

BURNERS	POT DIAMETER
Auxiliary	12 - 14 cm
Semi-rapid	16 - 20 cm
Triple-ring	24 - 28 cm
Wok (*)	max 36 cm
do not use pans with concave or convex bases	

(*): wok pans have to be used only with the special grille fitted (see “correct use of triple-ring burner”).

It is important that the base diameter of the pot is at least the same diameter as the burner ring to obtain an efficient heat transfer.
Always position pans centrally over the burners.
Adjust the size of the flame so that it does not lick up the side of the pan.
Position pan handles so that they cannot be accidentally knocked.

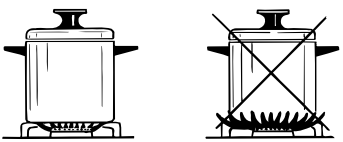

Fig. 2.3

CORRECT USE OF TRIPLE-RING BURNER (Fig. 2.4a - 2.4b)

Flat-bottomed pans should be placed directly onto the pan-support.

When using a WOK always place the supplied stand in position over the burner to maintain the correct operation of the triple-ring burner (Fig. 2.4a - 2.4b).

IMPORTANT:
The special grille for wok pans (fig. 2.4b) **MUST BE PLACED ONLY** over the pan-rest for the triple-ring burner.

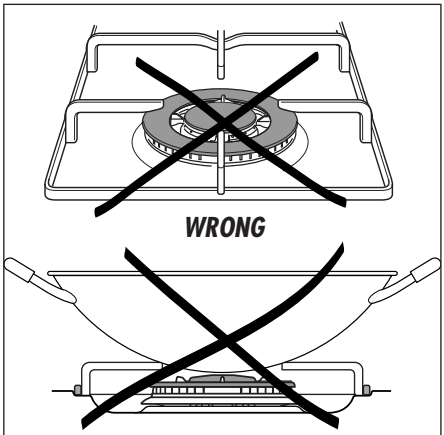

Fig. 2.4a

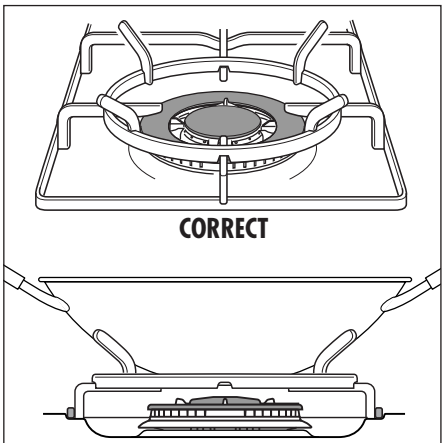

Fig. 2.4b

Important:
Before cleaning or carrying out any maintenance disconnect the appliance from the electrical supply and wait for it to cool down.

Attention
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

GENERAL ADVICE

- When the appliance is not being used, it is advisable to keep the gas tap closed.
- Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and get it replaced if it shows any signs of wearing or damage.
- The periodical lubrication of the gas taps must be done only by specialised personnel.
- If a tap becomes stiff, do not force; contact your local Service Centre.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.
Dry preferably with a soft cloth.
Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.
CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

GAS TAPS

In the event of operating faults in the gas taps, call the After Sales Service Department.

BURNERS

The burners can be removed and washed with soapy water only.
They will remain perfect if always cleaned with products used for silverware.
After cleaning, check that the burner-caps and burner-heads are dry before placing them in the **respective housings**.

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor F and the cap C has been correctly positioned (see figs. 3.1 - 3.2) - failure to do so can cause a poor burner flame and/or damage to the burner and hob.

Check that the electrode “S” (fig. 3.1) is always clean to ensure trouble-free sparking.

Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

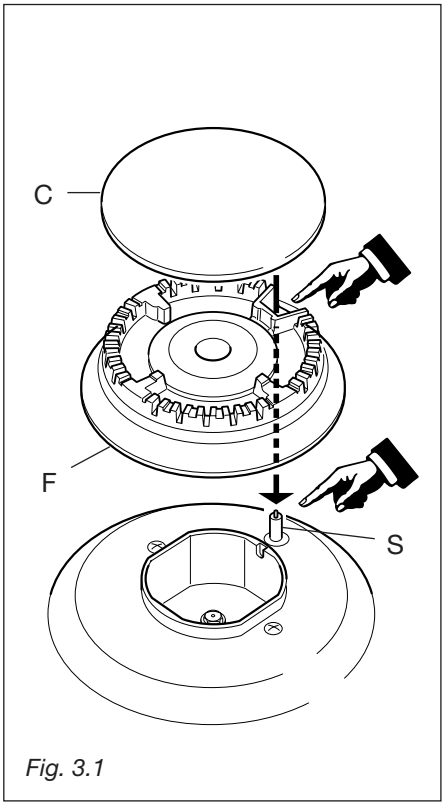

Fig. 3.1

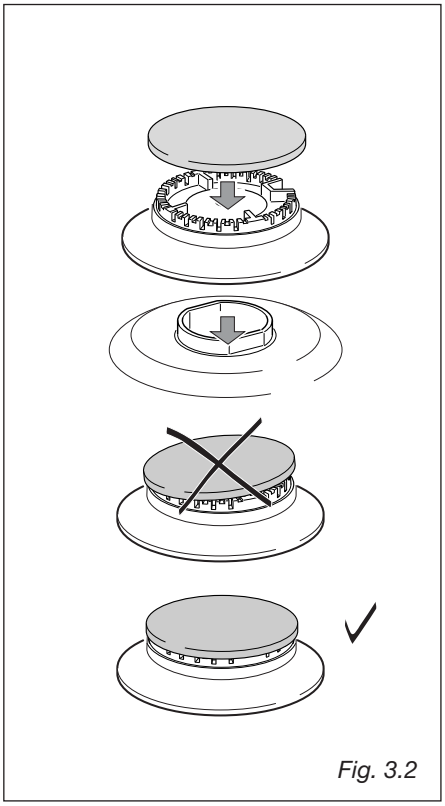

Fig. 3.2

TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 3.3); the burner rib must be enter in their logement as shown by the arrow.

The burners must be correctly positioned so that they cannot rotate (fig. 3.4).

Then position the cap **A** and the ring **B** (fig. 3.4 - 3.5).

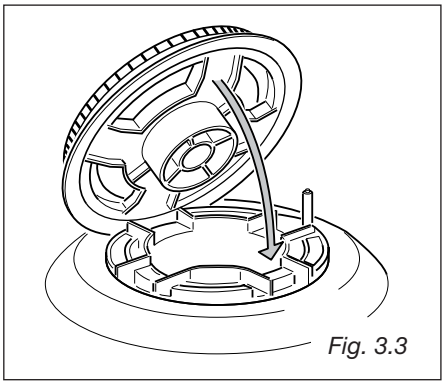

Fig. 3.3

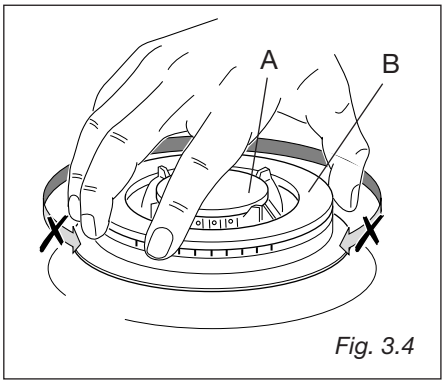

Fig. 3.4

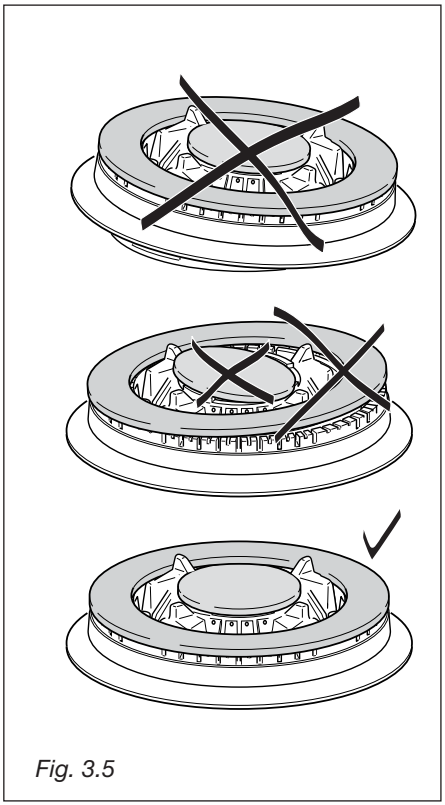

Fig. 3.5

ADVICE FOR THE INSTALLER

IMPORTANT

- The appliance should be installed, regulated and adapted to function with other types of gas by a **QUALIFIED INSTALLATION TECHNICIAN**.

  Failure to comply with this condition will render the guarantee invalid.
- The hob should only be installed by a **C.O.R.G.I. registered installer**.
- The appliance must be installed in compliance with regulations in force.
- Installation technicians must comply to current laws in force concerning ventilation and the evacuation of exhaust gases.
- Always unplug the appliance before carrying out any maintenance operations or repairs.

- ***The appliance must be housed in heat-resistant units.***
- ***These tops are designed to be embedded into kitchen fixtures measuring 600 mm in depth.***
- ***The walls of the units must not be higher than work top and must be capable of resisting temperatures of 75 °C above room temperature.***
- ***Do not install the appliance near inflammable materials (eg. curtains).***

LOCATION

The appliance may be installed in a kitchen, Kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower.

The appliance must not be installed in a bed-sitting room of less than 20 m^3.

The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment. Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.

VENTILATION REQUIREMENTS

The appliance should be installed into a room or space with an air supply in accordance with BS 5440-2:2000.

For rooms with a volume of less than 5 m^3 - permanent ventilation of 100 cm^2 free area will be required.

For rooms with a volume of between 5 m^3 and 10 m^3 a permanent ventilation of 50 cm^2 free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.

For rooms with a volume greater than 10 m^3 - no permanent ventilation is required.

NB. Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

Where there are other fuel burning appliances in the same room, BS 5440-2:2000 should be consulted to determine the correct amount of free area ventilation requirements.

The above requirements allow also for use of a gas oven and grill but if there are other gas burning appliances in the same room, consult a qualified engineer.

TECHNICAL INFORMATION FOR THE INSTALLER

Before installing the hob, remove the protective film.

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in fig. 4.1 has to be made, bearing in mind the following:

- within the fixture, between the bottom side of the cooker top and the upper surface of any other appliance or internal shelf there must be a clearance of at least 30 mm;
- the cooker top must be kept no less than 200 mm away from any side wall (fig. 4.1);
- the hob must be installed at least 35 mm from the wall;
- there must be a distance of at least 750 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 4.2);
- it is absolutely essential that you place a separator between the base of the hob and the drawer unit.

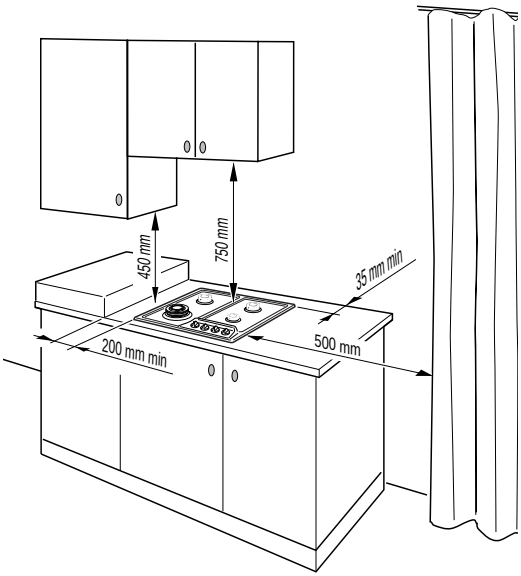

Fig. 4.2

Do not install the appliance near inflammable materials (eg. curtains).

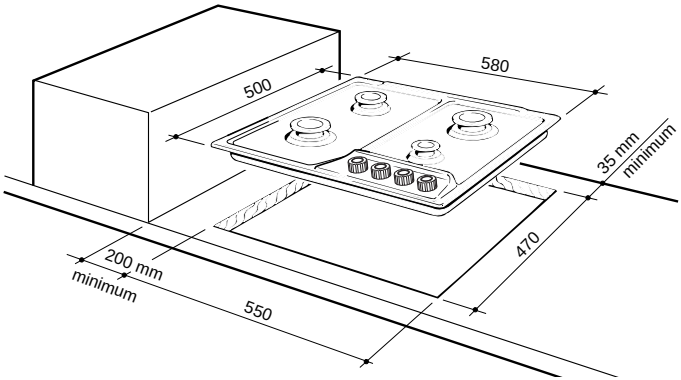

Fig. 4.1

INSTALLATION IN KITCHEN CABINET WITH DOOR (fig. 4.3)

It is recommended that a 30 mm clearance be left between the cooker top and the fixture surface (fig. 4.3).

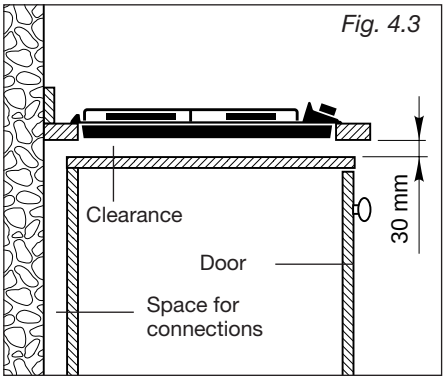

Fig. 4.3

FASTENING THE INSTALLATION BRACKETS (fig. 4.4)

- Each cooker top is provided with an installation kit including brackets and screws for fastening the top to fixture panels from 2 to 4 cm thick.
- Turn the cooker top upside down and fasten the brackets “A” to the appropriate socket holes, without tightening the screws “B” for the moment.
- Make sure that the brackets are fastened as shown in figure 4.7.

FASTENING THE COOKER TOP (fig. 4.4)

- Spread the sealing material “C” out along the fixture hole, making sure that the junctions overlap at the corners.
- Insert the cooker top into the hole and position it correctly.
- Adjust the position of the brackets “A” and tighten screws “B” to block the cooker top firmly in position.
- Carefully trim away the excess gasket material from around the hob.

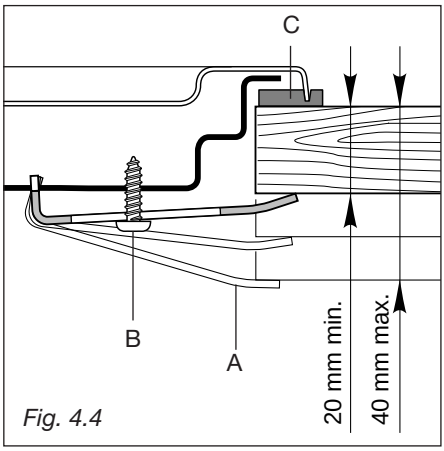

Fig. 4.4

GAS INSTALLATION

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS only and cannot be used on any other gas without modification.
This appliance is manufactured for conversion to LPG. To purchase an LPG conversion kit telephone accessories direct 0870 6052020.

INSTALLATION & SERVICE REGULATIONS (UNITED KINGDOM)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Gas Safety (Installation & Use) Regulations
- Building Regulations
- British Standards
- Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or S/NVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive.
Currently the only body with such approval is CORGI.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

GAS CONNECTION

The installation of the gas hob to Natural Gas or LP Gas must be carried out by a C.O.R.G.I. registered installer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

The cooking hob is supplied with an elbow connection as figure 5.1 and is adjusted to work with mains gas.

INSTALLATION TO NATURAL GAS

Installation to Natural Gas must conform to the Code of Practice, etc. The supply pressure for Natural Gas is 20 mbar.

INSTALLATION TO LP GAS

This appliance must only be connected to LPG after an LPG conversion kit has been fitted, (see pages from 16 to 17).
When operating on Butane gas a supply pressure of 28-30 mbar is required.
When using Propane gas a supply pressure of 37 mbar is required.
The installation must conform to the relevant British Standards.

Warning: Only a C.O.R.G.I. registered installer, also with technical knowledge of electricity should install the hob. He should observe the Regulations and Codes of Practice governing such installation of gas appliances.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS 5386.

Notes:

Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.

Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).

The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.

Using a suitable leak detection fluid solution (e.g. Rocol) check each gas connection one at a time by brushing the solution over the connection.

The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.

IMPORTANT!

Do not use a naked flame to test for leaks.

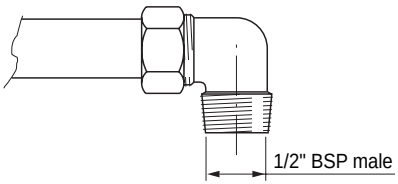

Fig. 5.1

CONVERSION TO LPG

INJECTORS REPLACEMENT OF HOB BURNERS

This appliance is manufactured for conversion to LPG. To purchase an LPG conversion kit telephone accessories direct 0870 6052020.

The diameter is marked on the injector in cents of millimetre.

Select the injectors to be replaced according to the “Table for the choice of the injectors”.

To replace the injectors:

- Remove pan-supports and burners from the hobtop.
- By a spanner, remove the injector “J” (fig. 5.2-5.3) from its housing and replace it by the proper one according to the kind of gas (see following “Table for the choice of the injectors”).

The burners are conceived in such a way so as not to require the regulation of the primary air.

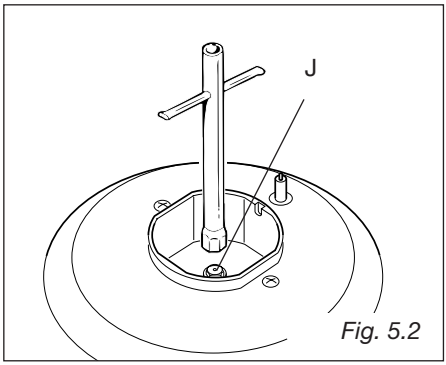

Fig. 5.2

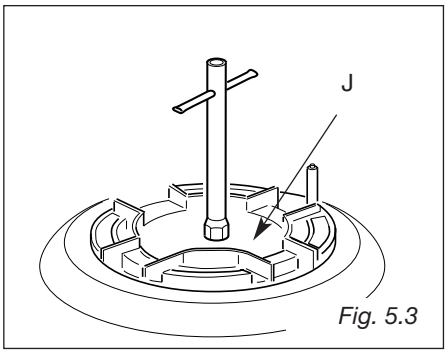

Fig. 5.3

TABLE FOR THE CHOICE OF THE INJECTORS

CE GB **Cat: II 2H3+**

BURNERS	Nominal Power [kW]	Reduced Power [kW]	**G 30** - 28-30 mbar **G 31** - 37 mbar	**G 20** - 20 mbar
			Ø injectors [1/100 mm]	Ø injectors [1/100 mm]
Auxiliary (A)	1,00	0,30	50	72 (X)
Semirapid (SR)	1,75	0,45	65	97 (Z)
Triple ring (TR)	3,30	1,50	91	124 (Y)

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m^3/h x kW)	
BURNERS	Air necessary for combustion [m^3/h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Triple-ring (TR)	6,60

MINIMUM BURNER SETTING ADJUSTMENT

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

The procedure for adjusting the minimum gas rate setting is described below.

For taps with adjusting screw inside the shaft (fig. 5.4):
- using a screwdriver max. diameter 3 mm turn the screw inside the tap shaft until the flame setting is correct.

For taps with adjusting screw on the body (fig. 5.5):
- using a screwdriver turn screw "A" until the flame setting is correct.

Normally for LPG, fully tighten the adjustment screw.

LUBRICATION OF THE GAS TAPS

If a gas tap is difficult to turn, disassemble it, clean it carefully with petrol and spread a little high-temperature-resistant grease on it.
These operations must be performed by an Authorized person/Service agent.

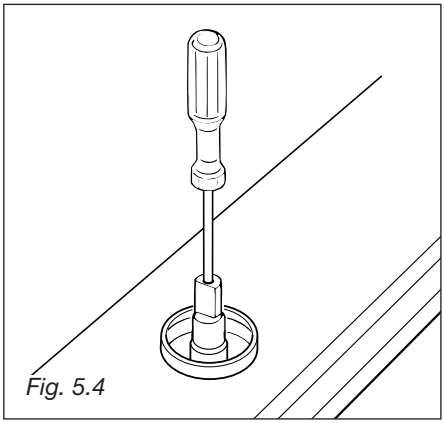

Fig. 5.4

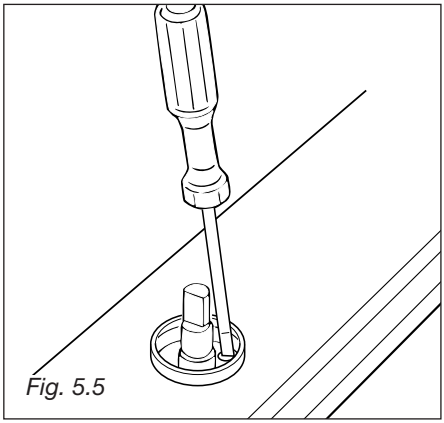

Fig. 5.5

For your safety please read the following information

Warning: This appliance must be earthed.

- The appliance must be connected to a 220-240 volts 50 cycle AC supply by means of a three pin socket, suitably earthed and should be protected by a 3 amp fuse in the plug.
- The appliance is supplied with a rewireable 13 amp 3 pin plug fitted with a 3 amp fuse. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp and approved to BS1362.
- If the mains plug is unsuitable for the socket outlet in your home or is removed for any other reason, then the cut off plug should be disposed of safely to prevent the hazard of electric shock.
- There is a danger of electric shock if the cut off plug is inserted into any 13 amp socket outlet.
- How to wire a 13 amp plug.

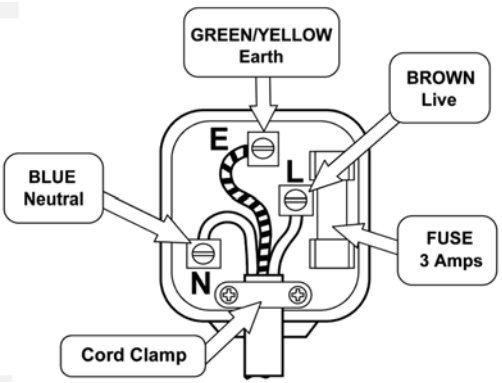

Fig. 6.1

Important

The wires in the mains lead on this appliance are coloured in accordance with the following code:

Green and Yellow - Earth
Blue – Neutral
Brown – Live

- As the colours may not correspond with the markings identifying the terminals in your plug proceed as follows.
- The green and yellow wire must be connected to the terminal in the plug which is marked with the letter E or with the earth symbol ⏚ or coloured green and yellow.
- The blue wire must be connected to the terminal marked N or coloured black.
- The brown wire must be connected to the terminal marked L or coloured red.

Your Prestige from COMET

Your new Prestige product comes with 12-month guarantee covering all parts and labour.

If your appliance proves to be defective as a result of faulty materials or workmanship during the guarantee COMET will repair or replace it free of charge.

AFTER SALES SERVICE
Should you require to book a service call.
Please Telephone 08705 425425.

For product information and advice.
Please Telephone 0113 2793520.

1. The right and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee.
2. COMET undertakes within the specified period, to repair or replace free of charge any parts of the appliance found to be defective provided this:
   - We are promptly informed of the defect
   - The appliance is installed and used in accordance with the written instructions enclosed with the appliance
   - The appliance is used only on an electrical supply as indicated on the rating label fixed to the appliance
   - The appliance has not been altered in any way or subject to misuse or repair by a person other than an authorised service agent for COMET
3. No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial or communal use.
4. This guarantee applies throughout the UK Channel Islands.
5. Any replaced parts shall be the property of COMET
6. Any repaired or replacement appliances will be guaranteed on these terms for the unexpired portion of the guarantee.

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

Prestige®

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